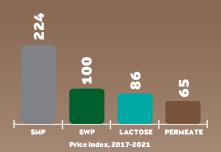
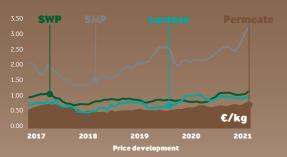
Optimise dairy solids with vhey PERMEAT The Market

Whey permeate is a fast moving ingredient within bakery. Simply because it is the most cost effective dairy solid on the market, capable of replacing sweet whey powder, lactose and skimmed milk powder. Whey permeate is even more price attractive than lactose.





Whey permeate is a dairy solid with a defined CODEX standard. It is to be labelled as whey permeate*

Benefits of our whey permeate

Beats other bulking agents on quality and taste. The balanced mineral profile of our whey permeate provides a sweet and milky taste in your product. The excellent free flowing powder properties facilitates easy implementation on your production line.



Easy implementation

- 1:1 replacement of dairy solids
- No process change
- **Excellent powder properties**



Pleasant taste

Sweet and milky flavour



High quality

- Min 85% lactose
 - Low and stable ash content
 - High microbiological demands
 - Free flowing powder



Reliable supply



Easy implementation



Your usual product



You save money

Applications







Why choose Arla Foods Ingredients?



R&D in our DNA

- More than 15% of our employees in Denmark work in R&D
- Collaboration with top universities worldwide
- Clinical and scientific documentation



Superior quality

High quality ingredients



Your trusted business partner

- Application centres in Argentina and Denmark
- Global application and business development support
- In-depth nutrition research and formulation support



Security of supply

- Largeste whey permeate manufacture of high quality whey permeate
- Reliable supply from 3 production sites (Norway Denmark and Argentina)
- Kosher, Halal availability



Arla Foods Ingredients is a global leader in natural whey ingredients for products in a range of categories — from infant, medical, sports and health nutrition to bakery, beverages and dairy.

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